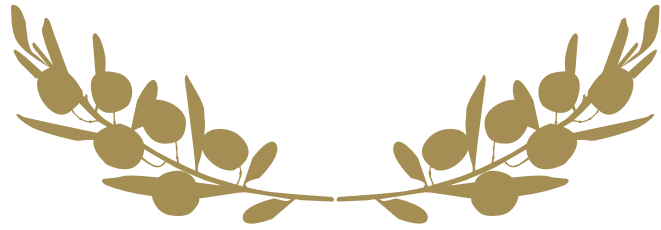


OLIVE & ANGELO



FOOD MENU



SET MENU

\$85pp (minimum 4 guests)

*At Olive and Angelo,
our Set Menu offers a great culinary experience,
where your tastebuds will burst with flavours of
authentic Italian cuisine.*

ENTREE

Olives
Focaccia
Caprese
Affettati Misti

MAINS

Bucatini Amatriciana
Tagliatelle Boscaiola
Margherita Pizza
Verdure Corntoni

DESSERT

Tiramisu
Creme Brûlée



ANTIPASTI to start

OLIVES (gf, df)

Oven-warmed, mixed Italian olives
marinated in chilli, garlic, citrus, herbs 15

PANE (vo)

Wood-fired house-made 48-hour risen bread,
served with aromatise butter 15
add olive oil & balsamic +3

FOCACCIA (gfo, v)

Wood-fired focaccia, confit garlic, rosemary 18
add ricotta, olive oil & basil +12

RICOTTA (gf)

Fresh Italian ricotta, basil, olive oil 12

PROSCIUTTO (gf, df)

24-month aged Prosciutto Crudo 30

AFFETATTI MISTI (gf, df)

Prosciutto, salami, mortadella 30

GREEN OLIVES (gf, v)

Angelo's Nonna's famous split green olives,
marinated in garlic, chilli, parsley & oregano 15

GIARDINIERA (gf, v)

Nonna's home-made pickled giardiniera. Green capsicum,
eggplant, green tomatoes, celery, carrot, chilli, garlic, parsley 15

ANTIPASTI *to start*

ANTIPASTO *(gf)*

Selection of premium cured meats and cheeses,
house-made giardiniera, marinated olives and sun-dried tomato 40
add pane +15

CAPRESE *(gf, vt)*

OX heart tomato, buffalo mozzarella,
aged balsamic, fresh basil, EVOO 27

PROSCIUTTO E MELONE *(gf, df)*

Rock melon, 24-month aged prosciutto, rocket, melon dressing 27

BRUSCHETTA *(gfo, v)*

Fresh tomato salsa, with red onion, basil, parsley,
garlic oil, lemon, on our house-made bread 24

INSALATA DI POLPO *(gf, df)*

Fremantle octopus, chilli, garlic, parsley, lemon, olive oil 37

CALAMARI *(gf, df)*

Deep fried baby squid, fresh baby rocket, pizzaiola sauce, lemon 29

FIOR DI ZUCCA *(gf, vt)*

Fried zucchini flower, stuffed with ricotta, lemon, herbs, Napoli sauce 32

CAPELANTE *(gf, df)*

Seared scallops, cauliflower & potato cream, guanciale 32

ANTIPASTI *continued...*

ARANCINI

Beef & pork Bolognese Ragu, green peas,
mushroom coulis, Grana Padano 30

SALSICCIA *(gf, df)*

Wood-fired pork, fennel & chilli sausage,
capsicum, eggplant, tomato, onion peperonata 33

PEPERONATA *(gf, v)*

Sicilian style ratatouille, capsicum, eggplant, potato, onion & tomato 32

EGGPLANT PARMIGIANA *(gf)*

Baked eggplant, mozzarella, napoli sauce, parmesan & fresh basil 33

PRAWNS *(gf, df)*

Grilled Skull Island tiger prawns,
confit garlic, chilli, parsley, lemon 40

GRILLED BUG *(gf)*

Moreton Bay bug, garlic butter 45

COZZE AL POMODORO *(gfo, df)*

Fresh mussels, chilli, parsley, Napoli sauce, house-made bread 45

1.5% surcharge on card payments

15% Public Holiday surcharge

One bill per table

PIZZE ROSSE

Wood-fired traditional Napoli pizza
Substitute to our Gluten Free base

+4

MARGHERITA (vt)

San Marzano tomato, fior di latte, pecorino romano, fresh basil, EVOO 35

PARMA

San Marzano tomato, fior di latte, straciatella
24 month Prosciutto di Parma, fresh basil 43

INFERNO

San Marzano tomato, smoked provola, n'duja,
spicy salami, capsicum, chilli 42

CAPRICCIOSA

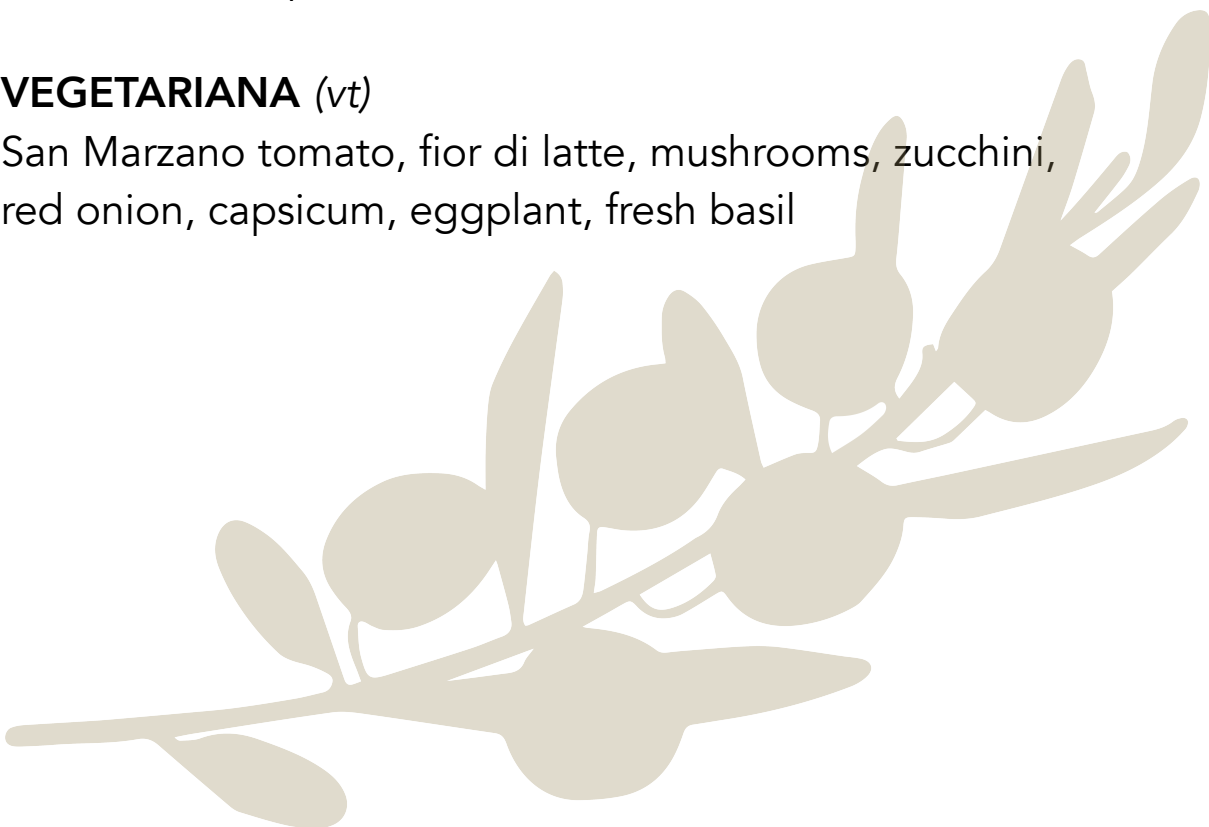
San Marzano tomato, fior di latte, salami, smoked ham,
artichoke, black olives, mushroom, fresh basil 42

CONTADINA

San Marzano tomato, fior di latte, pork & fennel sausage,
black olives, capsicum, onion, fresh basil 42

VEGETARIANA (vt)

San Marzano tomato, fior di latte, mushrooms, zucchini,
red onion, capsicum, eggplant, fresh basil 40



PIZZE ROSSE *continued...*

GAMBERI

San Marzano tomato, fior di latte, tiger prawns, zucchini, garlic, fresh basil 45

AGNELLO *(df)*

San Marzano tomato, roasted lamb shoulder, fried eggplant, salsa verde, coconut feta, fresh basil 42

CALZONE

Fior di latte, ricotta, smoked ham, salami, mushrooms, pecorino, fresh basil 42

PIZZE BIANCHE

Substitute to vegan cheese or house-made coconut feta. +4

BOLOGNA *(n)*

Fior di latte, basil pesto, mortadella, Stracciatella, pistachio granola, fresh basil 41

QUATTRO FORMAGGI *(vt)*

Gorgonzola, smoked provola, fior di latte, Grana Padano 40

FUNGHI *(vt)*

Fior di latte, gorgonzola, mixed mushrooms, thyme, truffle oil, fresh basil 41

FAVOLOSA

Italian smoked provola, roast potatoes, sliced prosciutto, truffle honey, fresh basil 42

PASTA *made with love*

All pasta & gnocchi are made on-premise including Angelo's GF tagliatelle & gnocchi +4

RAGU DI PAPPARDELLE *(df)*

Beef & pork bolognese ragu, garlic oil, parsley 43
available with vegan ragu

AMATRICIANA

Bucatini pasta, Guanciale,
San Marzano tomato, Pecorino Romano, chilli 43

NORMA *(vt, dfo)*

Rigatoni pasta, napoli sauce, fried eggplant, salted ricotta, fresh basil 43

RIGATONI AL ZUCCA *(vt, df)*

Herb roasted pumpkin, spinach, coconut feta, walnuts 42

BOSCAIOLA

Tagliatelle pasta, mushrooms, ham, cream, Grana Padano 43

CASARECCE CON SALSICCIA

Pork, fennel & chilli sausage, champignon mushroom,
porcini, n'duja, cream, Grana Padano 44

RAGU BIANCO DI GNOCCHI *(gfo)*

Pork, fennel & chilli sausage white ragu,
truffle pecorino fondue, crispy sage 43

GNOCCHI AL GORGONZOLA *(vt)*

Fried gnocchi, gorgonzola, cavolo nero, cream, Grana Padano 43

LASAGNA

House-made ragu, béchamel, Napoli sauce, mozzarella, Grana Padano 42

PASTA *continued...*

RAVIOLI

Flavour of the day 45

RISOTTO AI FUNGHI *(gf, vt)*

Arborio rice, champignon mushroom, porcini, Grana Padano, porcini dust, truffle oil 43

RISOTTO ALLA ZUCCA *(gf, vt, dfo)*

Arborio rice, herb roasted pumpkin, Grana Padano, feta 42

SPAETZLE

Spinach dumplings, ham, spinach, cream, white wine, Grana Padano 42

PESTO E POLLO *(n)*

Rigatoni pasta, basil pesto, chicken, sun-dried tomatoes, mushrooms, cream, Grana Padano 46

TAGLIATELLE *(dfo, n)*

Tiger prawns, basil pesto, cherry tomato, chilli oil 49

MARINARA *(df)*

Bucatini pasta, mixed seafood parsley, garlic, chilli oil, napoli sauce 58

CASARECCE CICALI DI MARE *(dfo)*

Moreton Bay bug, green peppercorn, garlic, chilli, white wine, napoli sauce, cream, Grana Padano 60

SECONDI

PESCE *(gf, dfo)*

Fish of the day, fresh tomato salsa,
broccolini, green beans, potato cream 60

LAMB SHOULDER *(gf, dfo)*

12-hour slow roasted lamb shoulder,
sweet potato mash, paprika roasted broccolini, lamb jus 70

VEAL SALTIMBOCA *(gf, dfo)*

Veal scallopini, prosciutto, sage, broccolini
green beans, potato cream, veal jus 70

MANZO *(gf, dfo)*

Black Angus scotch fillet 300g MB 3,
green beans, broccolini, mushroom sauce 82

add grilled prawn +13

add 1/2 grilled bug +15

ICON AUSTRALIAN XB WAGYU TOMAHAWK *(gf, dfo)*

"Grand Champion Branded Beef - 2023 Royal Queensland Awards"
Tomahawk Steak MB score 5+, smoked rosemary, veal jus MP

1.5% surcharge on card payments

15% Public Holiday surcharge

One bill per table

INSALATE E CONTORNI

Salads & Sides

GARDEN SALAD (gf, v)	
Mixed lettuce, balsamic vinaigrette	17
INSALATA RUSTICA (gf, v)	
Cos lettuce, green olives, mixed pickled vegetables, chilli, lemon, olive oil	20
VERDURE (gf, n, v)	
Sautéed broccoli, brussels sprout, chard, silverbeet, kale, harissa chilli sauce, mixed pepitas	20
SAUTÈED SPINACH (gf)	
Fresh garlic, butter, olive oil	19
BROCOLINNI (gf)	
Fresh garlic, olive oil, lemon	20
PATATE (gf, df)	
Herb roasted chat potatoes, rosemary, confit garlic, parsley	17
FRITTE PATATINE (v)	
Potato chips, garlic aioli	17
PEPERONATA (gf, v)	
Sicilian style ratatouille, capsicum, eggplant, potato, onion & tomato	32

df = Dairy Free ~ gf = Gluten Free ~ n = contains nuts ~ vt = Vegetarian ~ v = Vegan ~ o = option

Please note that all our food is at risk of cross-contamination with regards to ingredient allergies, we do however take strict precautions and care to prevent this where we can.

**OLIVE &
ANGELO**

